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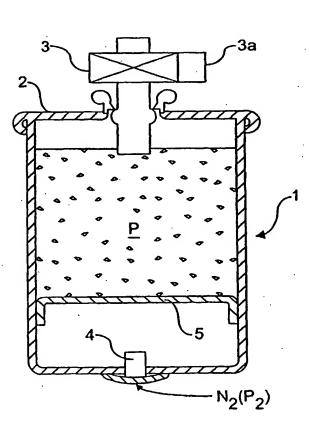
- (71) Applicant (for all designated States except US): NESTEC S.A. [CH/CH]; Avenue Nestlé 55, CH-1800 Vevey (CH).
- (72) Inventors; and
- (75) Inventors/Applicants (for US only): LEVY, Jérôme

[FR/FR]; 390, Bvd. Roosevelt, F-41100 Vendome (FR). FERRARI-PHILIPPE, Fabiana, Rita, Patrizia [CH/FR]; Rue du Muid 4, F-60000 Beauvais (FR). LANOY, Thierry [FR/FR]; 176 Rue de Clermont, F-60000 Beauvais (FR).

- (74) Agent: ARCHAMBAULT, Jean; Avenue Nestlé 55, CH-1800 Vevey (CH).
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(54) Title: METHOD OF PACKAGING A FROZEN DESSERT



(57) Abstract: The invention relates to a method for packaging a thick but malleable frozen dessert and for dispensing it under pressure in the expanded state. According to this method: a) the product is placed in the semi-frozen state and containing a soluble gas uniformly distributed in its mass in a container (1) and a propellant gas which is substantially insoluble in the said product is chosen; b) the product is dispensed by opening the dispensing member (3), the said product being expanded to the degree determined during filling by expansion of the expansion gas, which is dissolved therein.